

# Tiramisu christmas log with the magimix

## Tiramisu christmas log with the magimix

15 min	15 min 10 min	15 min 10 min 25 min	15 min 10 min 25 min 2/10
15 min 10 min 25 min 2/10 13	15 min 10 min 25 min 2/10 13 2	15 min 10 min 25 min 2/10 13 2	15 min 10 min 25 min 2/10 13 2 1 12

### 15 min 10 min 25 min 2/10 13 21 12

For the Thermomix biscuit :

125G of flour

100g of butter

80G of sugar

20G of yeast

20G of coffee

4 eggs For the Thermomix cream :

250G of mascarpone

3 eggs

2 of vanilla sugar sachet For the Thermomix icing :

300G of mascarpone

50g of sugar

15G of coffee (liquid)

Chocolate chips

**For the Thermomix biscuit :**

To cook this foolproof Thermomix Christmas log recipe :

Preheat oven to 210°C

For the biscuit with the Thermomix :

Â»

Make the recipe [egg whites with the thermomix](#).

Â»

Set aside in a bowl.

Â»

Put the butter in the bowl of Thermomix and set 2 minutes to 70°C.

Â»

Add the egg yolk, sugar, flour and baking powder and set 15 seconds on speed 4.

Â»

Stir this paste with egg whites and mix.

Â»

Put parchment paper on your baking tray and pour the dough to form a rectangle of + or - 1cm thick.

Â»

Bake 10 minutes.

Â»

Soak coffee biscuit and roll the dough in a damp cloth.

Â»

## Tiramisu christmas log with the magimix

Let cool.

For the cream with the Thermomix :

Â»

Beat the [Thermomix egg whites](#).

Â»

Put the yolk, sugar in the bowl of Thermomix 15 seconds and adjust the speed 4.

Â»

Add the mascarpone, set 25 seconds on speed 4.

Â»

Put this mixture into the egg whites and mix.

Â»

Chill 1 hour.

For the glazing with the Thermomix :

Â»

Put the mascarpone, sugar and coffee and set and 30 seconds on speed 4.

For assembly of the Christmas log :

Â»

Unroll the cake and spread with cream.

Â»

Wrap the log again.

Â»

Coat the log with icing.

Â»

Make small streak with a fork.

Â»

Add chocolate chips.

Â»

Add chocolate chips and decorate with small Christmas characters.

Enjoy during the holiday season. This Christmas log is excellent. You will love it. Yum ;)